

JOÃO PORTUGAL RAMOS WINES



PRODUCER PROFILE

Estate owned by: Gestvinus
Winemaker: João Portugal Ramos
Estate founded: 1724
Winery production: 500,000 Bottles
Region: VR Alentejo
Country: Portugal

Ramos Reserva 2018

WINE DESCRIPTION

This hand-crafted wine is a blend of native Alentejo grapes Trincadeira and Aragonez plus a touch of Syrah for added body. The fruit is sourced from 1,000 ft high schist and limestone vineyards surrounding the J Portugal Ramos Vila Santa winery. Unoaked, it is fresh and fruity while maintaining a plush mouthfeel.

TASTING NOTES

Ruby red in color. This wine displays aromas of ripe red fruit and dried herbs. It is soft and robust with complex tannins. On the palate, the wine is spicy with a long finish.

FOOD PAIRING

Pair with sausage and peppers, herb-roasted lamb, or beef stew.

VINEYARD & PRODUCTION INFO

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|--------------------------------|---|
| Vineyard size: | 1,250 |
| Soil composition: | Schist Calcareous Clay-Loam |
| Training method: | Guyot unilateral, bilateral and unilateral Royat cord |
| Elevation: | 1,000 feet |
| Vines/acre: | 1,200-1,600 |
| Yield/acre: | 2.4-2.8 tons |
| Exposure: | Northern / Southern / Southwestern / Northwestern |
| Year vineyard planted: | 1989-2003 |
| Harvest time: | September |
| First vintage of this wine: | 2009 |
| Bottles produced of this wine: | 500,000 |

WINEMAKING & AGING

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|-----------------------------------|------------------------------|
| Varietal composition: | Trincadeira, Aragonez, Syrah |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 8 days |
| Fermentation temperature: | 75-79 °F |
| Maceration technique: | Racking |
| Malolactic fermentation: | Yes |
| Total SO ₂ : | 56 mg/L |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 14% |
| pH level: | 3.59 |
| Residual sugar: | 3.8 g/L |
| Acidity: | 5.6 g/L |
| Dry extract: | 38.2 g/L |